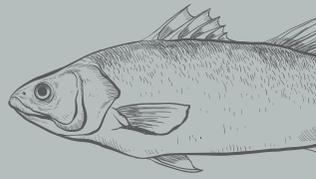


LUNCH MENU



1 COURSE 8.95 | 2 COURSE 10.95 | 3 COURSE 12.95

STARTERS

Soup of the Day freshly made and served with crusty sourdough bread *(v)*

Rope Grown Shetland Mussels in an Arbiekie chilli vodka Bloody Mary sauce with garlic bread *(£1 supplement)*

Katy Rodgers Crowdie and Summer Squash Bruschetta with rocket and pumpkin seeds *(v)*

Cullen Skink traditional Scottish smoked haddock chowder served with crusty sourdough

Smoked Mackerel Pate with tonic pickled cucumber, horseradish pesto and toasted wholemeal

MAINS

Caley 3 Hop Beer Battered Haddock with skinny fries and chunky tartare sauce

Breast of Free Range Chicken with a truffle and honey mustard cream, mash and green beans *(gf)*

Angus John's Portuairk Free Range Pork Sausages on mashed potato with a shallot gravy

45 Day Dry-Hung Speyside 9oz Sirloin Steak with skinny fries, confit tomato, flat cap mushroom and peppercorn sauce *(£4 supplement)*

Rhubarb And Green Lentil Curry with basmati rice, toasted cashews and fresh coriander *(v,gf)*

Ardnamurchan Estate Wild Venison and Mushroom Pie with buttered mash and vegetables

DESSERT

Cranachan with Glayva whisky liqueur, honey, fresh raspberries and caramelised oats *(v)*

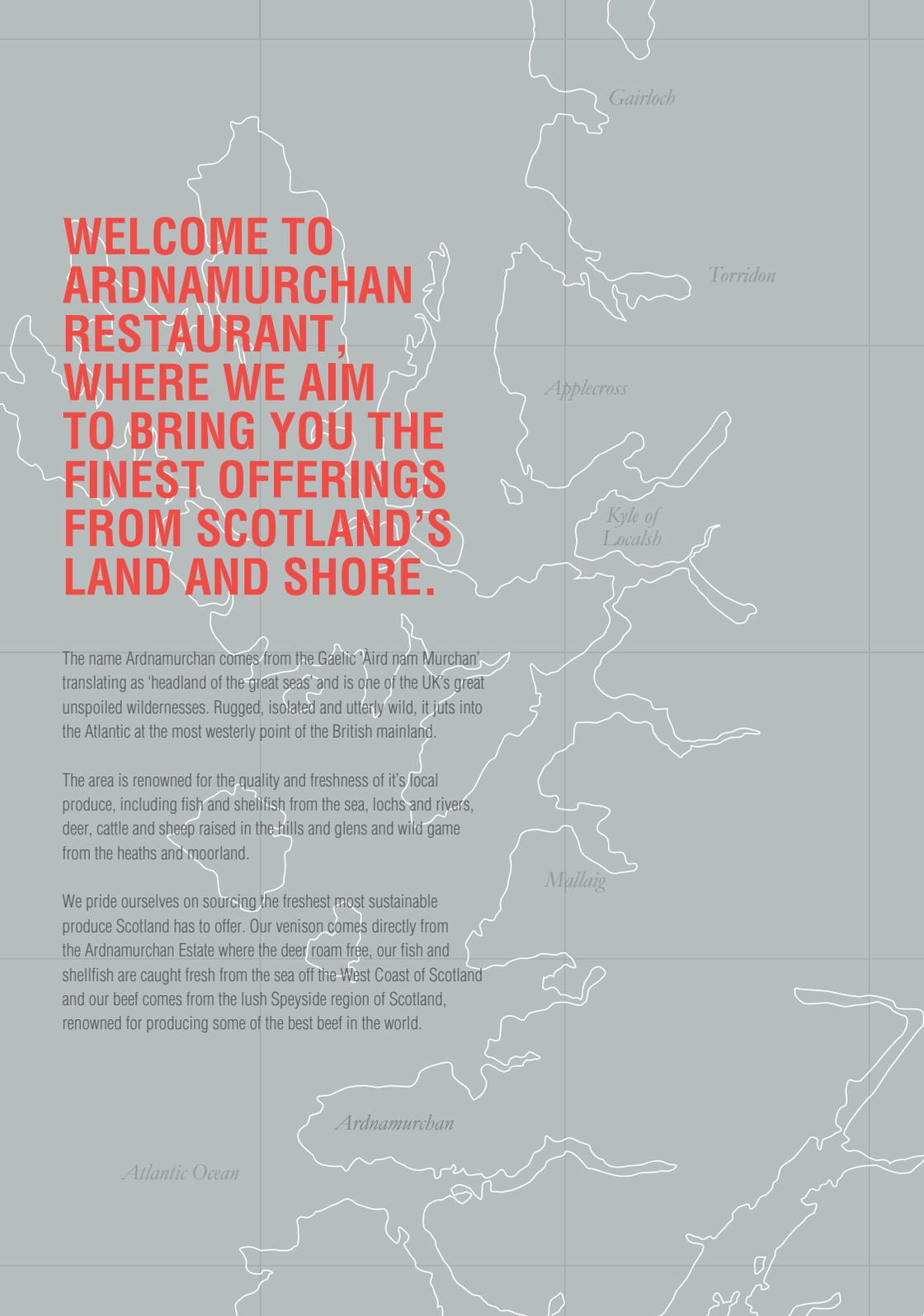
Sticky Toffee Pudding with candied pecans and vanilla ice cream *(v)*

Ice cream served with traditional shortbread *(v)*

Ardnamurchan

SCOTTISH RESTAURANT & BAR

If you have any dietary requirements please inform your server as dishes can be altered where possible.



WELCOME TO ARDNAMURCHAN RESTAURANT, WHERE WE AIM TO BRING YOU THE FINEST OFFERINGS FROM SCOTLAND'S LAND AND SHORE.

The name Ardnamurchan comes from the Gaelic 'Aird nam Murchan' translating as 'headland of the great seas' and is one of the UK's great unspoiled wildernesses. Rugged, isolated and utterly wild, it juts into the Atlantic at the most westerly point of the British mainland.

The area is renowned for the quality and freshness of its local produce, including fish and shellfish from the sea, lochs and rivers, deer, cattle and sheep raised in the hills and glens and wild game from the heaths and moorland.

We pride ourselves on sourcing the freshest most sustainable produce Scotland has to offer. Our venison comes directly from the Ardnamurchan Estate where the deer roam free, our fish and shellfish are caught fresh from the sea off the West Coast of Scotland and our beef comes from the lush Speyside region of Scotland, renowned for producing some of the best beef in the world.